


2017

Brother Hubbards South 2017

Brother Hubbard

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Recommended Citation

Brother Hubbard, "Brother Hubbards South 2017" (2017). *Menus of the 21st Century*. 144.
<https://arrow.tudublin.ie/menus21c/144>

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breakfast.

served until 11.30am

* the morning deal
coffee/tea & a scone or scroll 4.95

* the breakfast special 10.95
1. choose any hot drink*
2. choose toast **or** a scone **or** scroll
3. choose a medium portion of granola, porridge **or** baked beans*
4. enjoy with a small orange juice!

* filter coffee / hot chocolate / mocha + 1.50 * beans + 1.00
+ 2 eggs (any style) 2.00 + bacon or chorizo 2.95 + salmon 3.50
+ lemon-dukkah nut avocado 2.95 +hummus 1.95 +feta 2.95

granola, yogurt & compote 6.50

our toasted granola (oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices) served with Irish organic Greek-style yogurt, fresh mint and our berry-rose compote (5, 8, 11, 12)

autumn-winter bircher 6.95

a tasty & healthy concoction of rolled oats soaked overnight in almond milk with dried cranberries, pumpkin seeds, raisins, chia seeds, satsuma segments and mango puree (5, 8, 11, 12)

slow-cooked organic porridge 3.95

classic served with cream, honey & dark sugar (5, 8)
virtuous toasted seeds, dried fruit & crystallised ginger (5, 8, 12)
berry our berry & rose compote (5, 8)

toast 3.00

toasted Tartine Bakery sourdough (5), with Kerrygold butter (8)
& a selection of our homemade preserves

+ 2 eggs (any style) 2.00 + bacon or chorizo 2.95 + salmon 3.50
+ lemon-dukkah nut avocado 2.95 +hummus 2.95 +feta 2.95

bacon, cheese & egg sandwich 6.95

griddled dry-cured bacon on ciabatta, with mature cheddar cheese, a soft-fried egg & rocket (3, 5, 8)

brunch.

served all day

baked beans classic 8.95

our baked cannellini beans in a rich, spiced tomato sauce, topped with a soft-fried egg, our feta, turmeric, olive & lemon yogurt, pickled red onion & toasted sourdough (8, 10, 5, 3, 12)

+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+extra toast (5) 1.50

baked beans w/ pork belly 10.95

our baked cannellini beans, topped with crispy ras el hanout-roasted pork belly & a soft-fried egg, creamy smoked aubergine & mustard dressing, with spinach, toasted sourdough, pickled carrot & herbs (8, 10, 5, 3, 12)

+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+extra toast (5) 1.50

turkish eggs menemen 10.50

our take on a classic Turkish dish - eggs scrambled with tomato & roast peppers, dressed with feta & black olive yogurt with a fresh herb, chilli & red onion salsa - on sourdough toast with baby spinach leaves (3, 5, 8)

+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+extra toast (5) 1.50

brother hubbard's avo and eggs 10.50

smashed avocado & chickpea spread on toasted sourdough, topped with two poached eggs, harissa yogurt, dukkah, fresh radish with crispy dehydrated kale & beetroot (3, 5, 8, 11, 12)

+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+extra toast (5) 1.50

treats.

scones (5, 3, 12) 2.70

plain
cranberry & oat
super seed

cinnamon & walnut scroll 2.95

superpower slice (5, 7, 14) 3.20

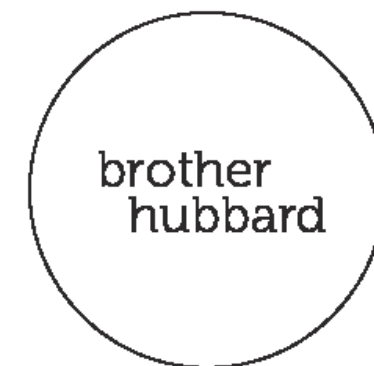
dietary issues?

please note that while every care is taken, our kitchen uses nuts & gluten so we cannot guarantee any of our goods to be free from traces of nuts, or any other allergens. please make your server aware of allergies before ordering.

we can replace bread on any item with gluten-free bread.

Allergen Information:

(1. Celery) (2. Crustaceans) (3. Eggs)
(4. Fish) (5. Gluten) (6. Lupin)
(7. Peanut) (8. Milk) (9. Molluscs)
(10. Mustard) (11. Nuts) (12. Sesame Seed)
(13. Soybean) (14. Sulphites)



SOUTH

46 HARRINGTON ST. DUBLIN 8

drinks this way! →

drinks & desserts.

treats

scone plain • oat & cranberry • 7 seed <i>served with orange blossom butter & a selection of preserves</i>	2.70
cinnamon & walnut scroll (3, 5, 8, 11)	2.95
chocolate & hazelnut babka (3, 5, 8, 11)	2.95
vegan superpower slice oat, quinoa, coconut, peanut butter, date molasses (5, 7, 11)	3.20
our special brownie <i>changes often, ask about today's!</i>	3.95
flourless raspberry bakewell <i>topped with white chocolate & raspberry ganache</i>	3.95

bubbles!

	glass	•	carafe
prosecco a crisper, drier, bubblier one!	6.95	•	-----
mimosa 2 parts prosecco, 1 part OJ	6.95	•	18.95
rosita 2 parts prosecco, 1 part our raspberry blend	6.95	•	18.95

chilled drinks

filtered water still or sparkling	500ml 1.50 litre	3.00
gently-squeezed orange juice		3.50
our clean green juice	R 2.50 L	3.95
our homemade raspberry, apple & rose juice		2.95
peach iced tea with mint & lemon		3.50
orange spritzer orange juice & sparkling water		2.95
beetroot soda beetroot, sumac, lemon & sparkling water		3.95

coffee from 3FE

two shots of our house blend in every cup

black	americano • espresso • macchiato	2.80
milky	latte • cappuccino • flat white	R 3.10 L 3.30
mocha	espresso, chocolate ganache, steamed	3.50
soy or almond milk + 20 cent		
we serve our milky coffee at what we feel is the ideal drinking temperature. when ordering, please let us know if you prefer your coffee extra hot.		

single origin filter coffee

ask our staff about our speciality single-origin coffee that's brewing

medium carafe (serves 1)	3.95	large carafe (serves 2)	5.95
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pots of tea from Wall & Keogh

irish breakfast • earl grey	3.25
organic sencha green tea	3.25
moroccan dusk green tea, nana mint, cactus flower	3.25
organic chamomile naturally decaffeinated	3.25
apple, mistletoe, ginger & citrus ceylon, pear, almond, clove	3.25
peachy kombucha, black tea & a little lemon	3.25
organic rooibos red	3.25

home-made masala chai

black tea brewed with aromatic indian spices, steamed with milk & sweetened with honey

hot chocolate	3.95
our rich chocolate ganache served with steamed chocolate milk	

try dinner at

our sibling cafe:

RESERVATIONS@BROTHERHUBBARD.IE

MIDDLE

WEDNESDAY TO SATURDAY

EAST

FROM 6PM

FEAST.

AT...

brother
hubbard

NORTH

153 CAPEL ST. DUBLIN 1